



Inferno Blaze Premium 36" Liquid Propane Cheese Melter - 43,000 BTU

SKU: IBP-CHM-36-LP

- ★ **Efficient:** 43,000 BTU, LPG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Inlet Size (Inch):** 3/4"
- ★ **Convenient:** Manual control type,
- ★ **Powerful:** Two burners, each burner 21,500 BTU
- ★ **Spacious:** 36" width, 18" depth, and 17.33" height
- ★ **Mobility:** 94.6 lbs weight
- ★ **Shipping Weight:** 118.8 lbs



Introducing the Inferno Blaze Premium IBP-CHM-36-LP, a 36" Liquid Propane Cheese Melter that redefines the art of melting and finishing your culinary creations. With a commanding 43,000 total BTU, this cheese melter is a powerhouse in the kitchen, ensuring precision and efficiency in every dish.

Burner BTU	21,500
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Inlet Size (Inch)	3/4
Number of Burners	2
Power Type	LPG
Shipping Weight (lbs)	118.8
Total BTU	43,000
Weight (lbs)	94.6

The sleek silver exterior, crafted from high-quality stainless steel, not only enhances the durability of the Inferno Blaze but also adds a touch of sophistication to your kitchen. Featuring a manual control type and two burners with 21,500 BTU each, this cheese melter provides you with the control needed to achieve the perfect melt and finish for your dishes.

With a 3/4-inch inlet size and Liquid Propane (LPG) power type, the Inferno Blaze Premium IBP-CHM-36-LP combines reliability with convenience. Safety is paramount, and this cheese melter proudly carries ETL Listed and ETL Sanitation certifications, ensuring compliance with the highest industry standards.

Weighing in at 94.6 lbs and a shipping weight of 118.8 lbs, the Inferno Blaze Premium IBP-CHM-36-LP strikes the perfect balance between portability and durability. Elevate your culinary experience with this exceptional cheese melter, where innovation meets flavor, and precision meets perfection.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	18	17.33

Certified Quality

ETL-certified, the Inferno Blaze guarantees quality and adheres to rigorous safety standards, offering peace of mind.



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Note: Specifications subject to change without notice.

Not recommended for use in non-commercial or residential settings.

Technical Data:

NG to LPG Conversion Kit Included!

This model is initially set up for Natural Gas use, but you can effortlessly switch it to a Liquid Propane configuration by replacing the N.G. orifices with L.P. orifices.

Upgrade your kitchen to the next level of culinary excellence with the Inferno Blaze Premium IBP-CHM-36-LP. Crafted for precision and reliability, this Liquid Propane Cheese Melter is more than an appliance – it's a culinary companion that transforms every dish into a masterpiece. Elevate your melting and finishing capabilities with the Inferno Blaze, where innovation and style converge for an unparalleled culinary experience.

Warning: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.